

Lemon Crumb Bars



4.70 from 10 votes

Lemon Crumb Bars are dessert bars filled with lemon filling and flavor in between two layers of an oatmeal crust.

Prep Time

30 mins

Cook Time

25 mins

Chilling Time

1 hr

Total Time

1 hr 55 mins

Course: **Dessert, Snack** Keyword: **Lemon Crumb Bars** Servings: **12**

Calories: **368kcal** Author: **Amanda Rettke--iambaker.net**

Ingredients

Oat Crust

- 1 cup (80 g) quick-cooking oats
- 1½ cups (180 g) all-purpose flour
- 1 cup (200 g) light brown sugar, packed
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- ¾ cup (1½ sticks / 170 g) unsalted butter, melted

Lemon Filling

- 1 can (14 ounces) sweetened condensed milk
- 2 large egg yolks
- ½ cup (115 g) freshly squeezed lemon juice, about 5 lemons
- 1 teaspoon lemon zest
- ½ teaspoon kosher salt

Instructions

1. Preheat oven to 350°F and line a 9x9-inch pan with parchment paper.

Oat Crust

1. In a large bowl, combine oats, flour, brown sugar, baking powder, and baking soda. Pour melted butter over the mixture and mix together until crumbly. Be careful not to overmix so it will be crumbly for the top later.

2. Measure out $\frac{1}{2}$ of the mixture (about 2 cups), and set it aside to reserve for topping.
3. Pour the remaining mixture into the lined baking dish. Press firmly to the bottom of the pan.
4. Bake 12-15 minutes, or until a golden brown. Set aside to cool slightly while you make the lemon filling.

Lemon Filling

1. In a large bowl, add sweetened condensed milk, eggs, lemon juice, lemon zest, and salt. Mix until smooth and creamy.

Assembly

1. Spread lemon mixture over the top of the baked oat mixture.
2. Crumble the reserved oat mixture over the top.
3. Bake 20-25 minutes or until edges are golden brown.
4. Let come to room temperature and then refrigerate 1 hour before serving. (Best enjoyed at room temperature.)

Nutrition

Calories: 368kcal